



ZESTY ITALIAN SAUTEED SHRIMP

INGREDIENTS:

- 1 lb raw shrimp (with shell on & deveined)
- 1 (8oz) bottle Zesty Italian dressing
- Butter (enough to coat the bottom of a medium skillet)



DIRECTIONS:

1. Soak raw shrimp and Zesty Italian dressing in an air tight container overnight.
2. When ready to cook shrimp, drain Italian dressing from container. *Be sure to drain well
3. Melt butter in a medium skillet over medium heat. Add shrimp and cook, stirring frequently until shrimp are bright pink.
4. Remove shrimp from skillet and serve hot.

